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## Requirements For the Commodity of Products Manufactured on the Basis of Halal Technology

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**Annotation.** *This article provides information on the composition of various farm animal meats used for products made on the basis of halal technology.*

**Keywords.** *Protein, fat, meat, energy value, beef, horseflesh.*

### **Introduction.**

After the independence of our country, great attention is being given to the processing of livestock products. This makes it possible to create a number of facilities for the operation of existing enterprises in our republic and for the work of newly established enterprises. In recent years, as a result of the implementation of well-directed complex measures, the share of processing enterprises in the gross domestic product is growing significantly.

Therefore, it is urgent to improve the quality of food products, expand their range and increase their consumption through the development of livestock processing enterprises.

### **Results and their analysis.**

All types of meat are distinguished by a high amount of biologically valuable, balanced and easily digestible protein, which contains a complete set of essential amino acids necessary for the vital activity of the human body (Table 1).

From the data in the table, we can see that the chemical composition of livestock meat of different species differs from each other. For example, in terms of protein content, horseflesh was the most

important, and lamb meat was the most important in terms of fat content. In terms of the energy value of 100 g of the product, beef prevailed.

In general, each substance found in meat has its own characteristics. For example, proteins regulate the water balance in the body and maintain the necessary pH level, ensure the growth, reproduction and full development of the body, especially the nervous system, regulate nervousness and reactions to external stimuli; participates in genetic transmission of necessary information from parent to offspring; protects organisms from microbes and viruses, participates in the production of antibodies, together with vitamins and microelements, they are biological catalysts.

1-table

**Some parametrs of the meat of cattle belonging to different species**

Category	Composition, gr.		Energetic value, kkal/100 g
	Oqsil	Yog <sup>с</sup>	
Beef			
Type 1	18,6	16,0	218
Type2	20,0	9,8	165
Veal			
Type 1	19,7	2,0	97
Type2	20,4	0,9	89
Mutton			
Type 1	15,6	16,3	209
Type2	19,8	9,6	166
Lamb	17,2	14,1	196
Buffalo meat			
Type 1	19,0	13,2	195
Type2	20,8	5,8	135
Horseflesh			
Type 1	19,5	9,9	167
Type2	20,9	4,1	121
Camel meat			
Type 1	18,9	9,4	160
Type2	19,7	6,2	135

Fats (lipids) are organic compounds soluble in a number of organic solutions and insoluble in water. Their main components are glycerides and lipoid substances. Fats are an important component of nutrition necessary for normal metabolic processes. Despite the fact that much attention is paid to reducing their consumption today, the body needs them. Fats and fatty substances (lipoids) obtained by humans from food products differ significantly in their composition and physicochemical properties from fats and lipids that make up various tissues and organs of the human body. Most of them are consumed as

energy material. However, they are plastic material to some extent because they are irreplaceable nutritional factors like proteins that cell components, especially membranes (shells).

**Summary.** There are several requirements for making various sausage products based on halal technology. In order for the product to be prepared to be halal, the feed consumed by the slaughtered animal must be at the required level. When slaughtering various livestock based on this technology, the established procedure is strictly followed. Shariat teaches what is halal and what is haraam, including in business, and we must follow its precepts both as individuals and as a society. At the individual level, it is our job to seek authorized occupations and businesses.

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